

Crediting Enriched Grains in the Child and Adult Care Food Program

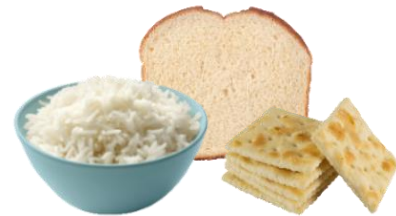
July 1, 2021, through June 30, 2022

This guidance applies to meals and snacks served in child care centers, family day care homes, emergency shelters, at-risk afterschool care centers, and adult day care centers that participate in the U.S. Department of Agriculture's (USDA) Child and Adult Care Food Program (CACFP).

For guidance on the CACFP meal patterns for children and crediting requirements for the grains component, visit the Connecticut State Department of Education's (CSDE) [Meal Patterns for CACFP Child Care Programs](#) webpage and the "Grains Component for CACFP Child Care Programs" section of the CSDE's Crediting Foods in CACFP Child Care Programs webpage. For guidance on the CACFP adult meal patterns and crediting requirements for the grains component, visit the CSDE's [Meal Patterns for CACFP Adult Day Care Centers](#) webpage and the "Grains Component for CACFP Adult Day Care Centers" section of the CSDE's Crediting Foods in CACFP Adult Day Care Centers webpage.



Enriched grain products and recipes made with enriched grains credit as the grains component in the CACFP meal patterns. Enriched grains are refined grains (such as wheat, rice, and corn) and grain products (such as cereal, pasta, and bread) that have certain vitamins and minerals added to replace some of the nutrients lost during processing.



The five enrichment nutrients are defined by the Food and Drug Administration (FDA) and include thiamin (vitamin B₁, thiamin mononitrate, or thiamin hydrochloride); riboflavin (vitamin B₂); niacin (vitamin B₃ or niacinamide); folic acid (folate); and iron (reduced iron, ferrous sulfate, or ferric orthophosphate).

If a commercial grain product includes enriched ingredients or the product itself is enriched, the ingredients or product must meet the applicable FDA standard of identity for enrichment. Examples of enriched ingredients include enriched flour ([21 CFR 137.165](#)) and enriched cornmeal ([21 CFR 137.260](#)). Examples of enriched products include enriched bread, rolls, and buns ([21 CFR 136.115](#)); enriched macaroni products ([21 CFR 139.115](#)); enriched noodle products ([21 CFR 139.155](#)); enriched rice ([21 CFR 137.350](#)); and enriched farina ([21 CFR 137.305](#)).

Enriched products are not nutritionally equivalent to whole-grain products because enrichment does not replace all nutrients originally present in the whole grain. For best nutrition, serve whole-grain products most often.

Crediting Enriched Grains in the CACFP

Identifying Enriched Commercial Products

A commercial product is enriched if it meets at least one of the two criteria below.

1. The food is labeled as “enriched.” For example, long grain rice that is enriched will have the product name “enriched long grain rice.”
2. An enriched grain is the **first** ingredient in the food’s ingredients statement (or water is the first ingredient and an enriched grain is the next ingredient). The label will usually state “enriched flour” or “enriched wheat flour,” or the grain ingredient includes a sub-listing of the five enrichment nutrients in parenthesis. The ingredients statements below show some examples of enriched commercial grain products.
 - Ingredients: Water, *enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid)*, water, sugar, soybean and/or canola oil, buttermilk, eggs, contains 2% or less of leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), salt, fructose, soy lecithin.
 - Ingredients: *Enriched flour (wheat flour, niacinamide, reduced iron, thiamin mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid)*, soybean oil with TBHQ for freshness, salt, contains two percent or less of corn syrup, baking soda, yeast, soy lecithin.

Table 1 shows more examples of enriched commercial grain products. For guidance on identifying enriched ready-to-eat (RTE) and cooked breakfast cereals, refer to the CSDE’s resource, [Crediting Breakfast Cereals in the CACFP](#).

Table 1. Examples of enriched commercial grain products ¹

Saltine crackers (group A)

Ingredients: *Unbleached enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate riboflavin folic acid)*, canola oil, palm oil, sea salt, salt, malted barley flour, baking soda, yeast.



Oat bran bread (group B)

Ingredients: *Unbleached enriched wheat flour [flour, malted barley flour, reduced iron, niacin, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid]*, water, oat bran, sugar, oats, wheat gluten, soybean oil, salt, yeast, molasses, preservatives (calcium propionate, sorbic acid), monoglycerides, natural flavor, calcium sulfate, grain vinegar, datem, soy lecithin.



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Table 1. Examples of enriched commercial grain products ¹, *continued*

Pancakes (group C)

Ingredients: Water, *enriched flour (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid)*, high fructose corn syrup, canola oil. Contains 2% or less of: leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), eggs, salt, buttermilk, artificial flavor.



Spanish rice (group H)

Ingredients: *Enriched long grain parboiled rice (rice, iron, niacin, thiamine mononitrate, folic acid)*, onion, salt, red & green bell pepper, spices (including red pepper), sugar, yeast extract, tamari soy sauce (soybean, salt) & garlic.



¹ The serving must provide the required weight (groups A-E) or volume (groups H and I) for the appropriate grain group in the USDA's Exhibit A chart or contain the minimum creditable grains (refer to "[Serving Size for Enriched Grain Products and Recipes](#)" in this document).

Crediting Criteria for Enriched Commercial Combination Foods

Commercial combination foods that contain an enriched grain portion (such as pizza, breaded fish sticks, and lasagna) credit as the grains component if the first *grain* ingredient is an enriched grain. If the grain portion is listed separately, the first ingredient in the *grain portion* (excluding water) must be an enriched grain.

The ingredients statement below shows an example of a breaded chicken patty that lists the grain ingredient together with the other ingredients. This product credits as an enriched grain because the first *grain* ingredient is enriched flour.

- Ingredients: Boneless, skinless chicken breast with rib meat, water, *enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)*, contains 2% or less of the following: dried garlic, dried onion, salt, sea salt, soybean oil, spice, sugar, torula yeast, turmeric, yeast, yeast extract. Breading set in vegetable oil.



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The ingredients statement below shows an example of a breaded chicken patty that lists the grain portion separately. This product credits as an enriched grain because the first ingredient in the *grain portion* is enriched flour.

- Ingredients: Chicken, water, salt, and natural flavor. **Breaded with:** *enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)*, water, wheat starch, salt, contains 2% or less of the following: yellow corn flour, corn starch, dried onion, dried garlic, dried yeast, brown sugar, extractives of paprika, and spices. Breeding set in vegetable oil.

CACFP facilities must obtain appropriate crediting documentation to determine the ounce equivalents in the grain portion of commercial combination foods. For more information, refer to “[Crediting Documentation for Commercial Enriched Grain Products](#)” in this document.

Grain Products that are Not Enriched

Not all refined products are enriched. For example, when corn is processed into cornmeal, the germ of the grain is removed. The resulting cornmeal is not enriched unless the product states “enriched cornmeal,” or the ingredients statement lists the five enrichment nutrients, e.g., “enriched cornmeal (cornmeal, niacin, iron, thiamine mononitrate, riboflavin, folic acid).”

The ingredients statement below shows an example of a commercial breaded chicken patty product. This product does not credit as the grains component because the first ingredient in the breading (wheat flour) is not enriched.

- Ingredients: Boneless chicken breast with rib meat, water. Contains less than 2% of salt, onion powder, garlic powder. **Breaded with:** *wheat flour*, water, yellow corn flour, dextrose, sugar, salt, yeast. Contains less than 2 % of spice, extractives of paprika, soybean oil, guar gum, garlic powder, natural flavors.

Menu planners must check the ingredients statement to ensure that commercial grain products are enriched. Grain products that are not enriched do not credit in the CACFP meal patterns.

Table 2 lists additional examples of grain ingredients that are enriched or not enriched.

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Table 2. Examples of grain ingredients that are enriched or not enriched ¹

Enriched	Not enriched ²
Bleached enriched flour	Bleached flour
Enriched bromated flour	Bromated flour
Enriched corn flour	Corn flour ³
Enriched corn grits	Corn grits ³
Enriched cornmeal	Cornmeal ³
Enriched degerminated cornmeal	Degerminated cornmeal
Enriched durum flour	Durum flour
Enriched durum wheat flour	Durum wheat flour
Enriched farina	Farina
Enriched flour	Flour
Enriched rice	Rice
Enriched rice flour	Rice flour
Enriched rye flour	Rye flour
Enriched self-rising flour	Self-rising flour
Enriched semolina flour	Semolina flour
Enriched wheat flour	Wheat flour
Enriched white flour	White flour
Enriched white cornmeal	White cornmeal
Enriched yellow cornmeal	Yellow cornmeal
Milled corn enriched with....(<i>lists the five enrichment nutrients</i>)	Milled corn
Puffed wheat enriched with....(<i>lists the five enrichment nutrients</i>)	Puffed wheat
Puffed rice enriched with....(<i>lists the five enrichment nutrients</i>)	Puffed rice
Unbleached enriched wheat flour	Unbleached wheat flour
Unbleached enriched white flour	Unbleached white flour

¹ This list is not all-inclusive.

² These ingredients are not enriched unless the label states “enriched” or the ingredients statement lists the five enrichment nutrients.



Crediting Enriched Grains in the CACFP

Crediting Documentation for Commercial Enriched Grain Products

CACFP facilities must be able to document that commercial grain foods meet the crediting requirements of the CACFP meal patterns. If the ingredients statement does not provide sufficient information to determine if a grain product is enriched, CACFP facilities must obtain a Child Nutrition (CN) label (available only for main dish entrees that contribute to the meat/meat alternates component) or a manufacturer's product formulation statement (PFS). For more information, refer to the CSDE's resources, [Using Product Formulation Statements in the CACFP](#) and [Using Child Nutrition \(CN\) Labels in the CACFP](#), and the USDA's documents, [Product Formulation Statement for Documenting Grains in Child Nutrition Programs](#) and [Tips for Evaluating a Manufacturer's Product Formulation Statement](#).

When a PFS is required

CACFP facilities must obtain a PFS for commercial enriched grain products when any of the following apply:

- an enriched grain is not the first ingredient, but the product contains more than one enriched grain;
- a combination food that contains a grain portion is not CN labeled;
- the manufacturer claims that the product's serving size is less than the required weight or volume in the USDA's Exhibit A chart; or
- the product is not listed in the USDA's Exhibit A chart.

CACFP facilities should verify the accuracy of the PFS prior to including the product in reimbursable meals and snacks. All crediting documentation must be maintained on file. The CSDE will review this information during the Administrative Review of the CACFP.

If the manufacturer will not supply a PFS or the PFS does not provide the appropriate documentation, the commercial product cannot credit in CACFP meals and snacks

For additional guidance on documentation for commercial products, refer to the CSDE's resources, [How to Identify Creditable Grains in the CACFP](#) and [Accepting Processed Product Documentation in the CACFP](#), and visit the "[Crediting Commercial Processed Products in CACFP Child Care Programs](#)" or "[Crediting Commercial Processed Products in CACFP Adult Day Care Centers](#)" sections of the CSDE's CACFP webpages.

Crediting Enriched Grains in the CACFP

Crediting Documentation for Enriched Grain Foods Made from Scratch

CACFP facilities must have recipes on file that document the crediting information for all grain foods made from scratch. This includes foods made on site by the CACFP facility and foods prepared by vendors. The CSDE strongly recommends using standardized recipes to ensure accurate crediting information. Menu planners should use the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG) to determine food yields and crediting information for CACFP recipes.

Recipes that contain enriched grains credit as the grains component based on the amount of enriched grains per serving. CACFP facilities must determine the recipe's ounce equivalents contribution per serving using one of the following methods: 1) the grams of creditable grains; or 2) if the weight of the prepared (cooked) serving is known, the required weight (groups A-E) or volume (groups H-I) for the appropriate grain group in the USDA's Exhibit A chart where the grain food belongs (refer to "Serving Size for Enriched Grain Products and Recipes" below).

For information on standardized recipes, refer to section 2 of the CSDE's guides, [Meal Pattern Requirements for CACFP Child Care Programs](#) or [Meal Pattern Requirements for CACFP Adult Day Care Centers](#), and visit the "Standardized Recipes" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) or [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

Serving Size for Enriched Grain Products and Recipes

Enriched commercial grain products and foods made from scratch must provide the minimum quantities required by the CACFP meal patterns for each meal and snack. Effective October 1, 2021, the required quantities for the grains component are in ounce equivalents.

Note: Per USDA memo, [COVID-19: Child Nutrition Response #91: Nationwide Waiver to Allow Specific Meal Pattern Flexibility in the Child and Adult Care Food Program for School Year 2021-2022](#), CACFP sponsors that cannot meet the ounce equivalents requirement by October 1, 2021, must request a waiver from the CSDE. For more information, visit the "[How To](#)" section of the CSDE's Operating Child Nutrition Programs during COVID-19 Outbreaks webpage.

The amount of an enriched grain food that provides 1 ounce equivalent varies because different types of foods contain different amounts of creditable grains. For example, to credit as 1 ounce equivalent of the grains component, an enriched roll must weigh 28 grams (1 ounce), an enriched corn muffin must weigh 34 grams (1.2 ounces), and an enriched blueberry muffin must weigh 55 grams (2 ounces). The minimum amount that credits toward the grains component is $\frac{1}{4}$ ounce equivalent.

Crediting Enriched Grains in the CACFP

The USDA allows two methods for determining the ounce equivalents of creditable grain products and recipes. CACFP facilities may use either method but must document how the crediting information was obtained. These methods are summarized below.

For detailed guidance on both methods, refer to the CSDE's resource, [Calculation Methods for Grain Ounce Equivalents in the CACFP](#). For more information on ounce equivalents, visit the "Ounce Equivalents (Serving Size for Grains)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage or [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.

Method 1: USDA's Exhibit A chart

Method 1 uses the USDA's chart, [Exhibit A: Grain Requirements for Child Nutrition Programs](#) (Exhibit A) to determine the required weight (groups A-E) or volume (groups H-I) for the grain group where the product or recipe belongs. This method is used for commercial grain products and may also be used for standardized recipes if the CACFP facility knows the weight (grams or ounces) of the prepared (cooked) serving. For some commercial grain products, method 2 is required (refer to "[When a PFS is required](#)" in this document).

Note: The CSDE's resource, [Grain Ounce Equivalents for the CACFP](#), lists the Exhibit A grain ounce equivalents that apply to the CACFP meal patterns. Groups F and G (grain-based desserts) are not included because grain-based desserts do not credit as the grains component in the CACFP.

Method 2: creditable grains

Method 2 determines the ounce equivalents from the weight (grams) of creditable grains per serving. This method is used for recipes and may also be used for commercial grain products that have a PFS stating the weight of creditable grains per serving.

To credit as 1 ounce equivalent of the grains component, enriched grain foods in groups A-E of the USDA's Exhibit A chart must contain **16 grams** of enriched grains and enriched grain foods in group H must contain **28 grams** of enriched grains. The grams of enriched grains are listed in the commercial product's PFS or calculated from the grain quantities in the CACFP facility's recipe.



Crediting Enriched Grains in the CACFP

Grain crediting tools

The tools below help menu planners determine the ounce equivalents contribution of creditable grain products and recipes.

- **CSDE’s CACFP crediting worksheets:** These Excel worksheets determine if grain products and recipes meet the CACFP crediting requirements and WGR criteria, and calculate the ounce equivalents contribution of the serving.
 - Adult Center Worksheet 1: Crediting Commercial Grains in the CACFP
 - Adult Center Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP
 - Adult Center Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP
 - Child Care Worksheet 1: Crediting Commercial Grains in the CACFP
 - Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP
 - Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP

The grain crediting worksheets for CACFP adult day care centers are available in the “[Documents/Forms](#)” section of the CSDE’s Crediting Foods in CACFP Adult Day Care Centers webpage. The grain crediting worksheets for CACFP child care programs are available in the “[Documents/Forms](#)” section of the CSDE’s Crediting Foods in CACFP Child Care Programs webpage.

- **USDA’s Exhibit A Grains Tool for commercial grain products:** This [online tool](#) of the USDA’s *Food Buying Guide for Child Nutrition Programs* (FBG) determines the ounce equivalents of commercial grain products. For more information, watch the USDA’s webinars, *Exhibit A Grains Tool to the Rescue* and *How to Maximize the Exhibit A Grains Tool*.
- **USDA’s Recipe Analysis Workbook:** The FBG’s online [Recipe Analysis Workbook](#) allows menu planners to search for ingredients, develop a standardized recipe, and determine the recipe’s meal pattern contribution per serving. To access this tool, users must create a free account on the USDA’s FBG website.



Crediting Enriched Grains in the CACFP

Crediting Grains in the CACFP Infant Meal Patterns

The grains component and WGR requirement for the CACFP meal patterns for children do not apply to the CACFP infant meal pattern for birth through 11 months. When infants are developmentally ready (typically ages 6-11 months), creditable grains in the CACFP infant meal pattern include only:

- iron-fortified infant cereal at breakfast, lunch/supper, and snack;
- whole-grain or enriched breads and crackers at snack only; and
- RTE breakfast cereals at snack only. Allowable RTE breakfast cereals meet the sugar limit, and are made with enriched or whole-grain meal or flour or are fortified.



Examples of creditable breads and crackers for infants include small strips or pieces of whole-grain or enriched dry bread or toast, such as whole-wheat, French, or Italian bread; small pieces of whole-grain or enriched soft tortilla, soft pita bread, English muffins, rolls, cornbread, or corn muffins; whole grain or enriched teething crackers, biscuits, and toasts; small pieces of whole-grain or enriched crackers without seeds, nuts, or whole-grain kernels; and RTE breakfast cereals that dissolve easily in the mouth and do not include nuts, dried fruits, or other hard food items. For guidance on crediting foods in the CACFP infant meal pattern, visit the CSDE's [Feeding Infants in CACFP Child Care Programs](#) webpage.

Considerations for Reducing Choking Risks for Young Children

Children younger than 4 are at the highest risk of choking. Examples of grain foods that may cause choking include hard pretzels; pretzel chips; corn chips; breakfast cereals that contain nuts, whole-grain kernels (such as wheat berries), and hard chunks (such as granola); and crackers or breads with seeds, nut pieces, or whole-grain kernels. Consider children's age and developmental readiness when deciding what types of grain foods to offer in CACFP menus. This consideration is also important for children or adult participants with a disability that requires dietary restrictions. For additional guidance, visit the "[Choking Prevention](#)" section of the CSDE's [Food Safety for Child Nutrition Programs](#) webpage.

Crediting Enriched Grains in the CACFP

Resources

Accepting Processed Product Documentation in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/AcceptDocumentationCACFP.pdf>

Calculation Methods for Grain Ounce Equivalents in the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/GrainCalculationCACFP_OzEq.pdf

Crediting Breakfast Cereals in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CreditCerealsCACFP.pdf>

Crediting Whole Grains in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CreditWholeGrainsCACFP.pdf>

Exhibit A Grains Tool (USDA's Food Buying Guide for Child Nutrition Programs):

<https://foodbuyingguide.fns.usda.gov/ExhibitATool/Index>

Exhibit A Grains Tool to the Rescue (USDA webinar):

<https://www.fns.usda.gov/tn/exhibit-grains-tool-rescue>

Exhibit A: Grain Requirements for Child Nutrition Programs (USDA):

<https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf>

Food Buying Guide for Child Nutrition Programs (USDA):

<https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>

Grain Crediting Worksheets for CACFP Adult Day Care Centers (Worksheets 1-5)

("Documents/Forms" section of the CSDE's Crediting Foods in CACFP Adult Day Care Centers webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#CreditingWorksheets>

Grain Crediting Worksheets for CACFP Child Care Programs (Worksheets 1-5)

("Documents/Forms" section of the CSDE's Crediting Foods in CACFP Child Care Programs webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#CreditingWorksheets>

Grain Ounce Equivalents for the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/GrainOzEqCACFP.pdf>

Grain-based Desserts in the CACFP – Handouts and webinars in English and Spanish (USDA):

<https://www.fns.usda.gov/tn/grain-based-desserts-cacfp>

Crediting Enriched Grains in the CACFP

Grains Component for CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Adult-Day-Care-Centers/Documents#Grains>

Grains Component for CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#Grains>

How to Identify Creditable Grains for the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/IdentifyCreditableGrainsCACFP.pdf>

How to Maximize the Exhibit A Grains Tool (USDA webinar):

<https://www.fns.usda.gov/tn/how-maximize-exhibit-grains-tool>

Meal Patterns for CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-CACFP-Adult-Centers>

Meal Patterns for CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-CACFP-Child-Care-Programs>

Meeting the Whole Grain-rich Requirement for the CACFP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/WGR_Requirement_CACFP.pdf

Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Grains_Oz_Eq_Fillable_508.pdf

Product Formulation Statement for Documenting Grains in Child Nutrition Programs – Completed Sample (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Example_Grains_Oz_Eq.pdf

Recipe Analysis Workbook (USDA's Food Buying Guide for Child Nutrition Programs):

<https://www.fns.usda.gov/tn/food-buying-guide-interactive-web-based-tool>

Resources for the CACFP Meal Patterns (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/ResourcesCACFPMealPattern.pdf>

Standardized Recipe Form for the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/StandardizedRecipeCACFP.docx>

Crediting Enriched Grains in the CACFP

Standardized Recipes (“Documents/Forms” section of the CSDE’s Crediting Foods in CACFP Child Care Programs webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#StandardizedRecipes>

Standardized Recipes (“Documents/Forms” section of the CSDE’s Crediting Foods in CACFP Adult Day Care Centers webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#StandardizedRecipes>

USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers:

<https://www.fns.usda.gov/cacfp/grain-requirements-cacfp-questions-and-answers>

USDA Memo CACFP 16-2017: Grain-Based Desserts in the Child and Adult Care Food Program:

<https://www.fns.usda.gov/cacfp/grain-based-desserts-child-and-adult-care-food-program>

Using Child Nutrition (CN) Labels in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CNlabelCACFP.pdf>

Using Product Formulation Statements in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/PFScacfp.pdf>

Crediting Enriched Grains in the CACFP



For more information, visit the CSDE's [Crediting Foods in CACFP Child Care Programs](#) and [Crediting Foods in CACFP Adult Day Care Centers](#) webpages, or contact the [CACFP staff](#) in the CSDE's Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at <https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CreditEnrichedGrainsCACFP.pdf>.

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- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

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